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RESEARCH IN FOODS, HUMAN NUTRITION, AND HOME ECONOMICS

note

at the

LAND-GRANT INSTITUTIONS

List of Published and Processed Reports

October 1947 - October 1948

Compiled by

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EXPLANATORY NOTE

This compilation presents a list, by states, of published and processed reports of research at the Land-grant institutions in the fields of food, food technology, human nutrition, textiles and clothing, housing, household equipment, household management, family economics, and family life. The list, covering the period of October 15, 1947 to October 15, 1948 is comprehensive but not necessarily complete since certain selection was exercised toward emphasizing studies of interest to home economists. Because of the bearing on the problem of food values, some studies on methodology and commercial manufactures are included. References to joint reports on regional cooperative projects are given in full under the station where the senior author is located and cross-referenced for the other participating stations. Requests for station publications should be directed to the station concerned; for convenience, post office addresses of the stations are given on the following page.

Office of Experiment Stations
Agricultural Research Administration
UNITED STATES DEPARTMENT OF AGRICULTURE



ADDRESSES OF AGRICULTURAL EXPERIMENT STATIONS

ALABAMA -- Auburn
 ALASKA -- Palmer
 ARIZONA -- Tucson
 ARKANSAS -- Fayetteville
 CALIFORNIA -- Berkeley (4)
 COLORADO -- Fort Collins
 CONNECTICUT --
 (State Station) New Haven (4)
 (Storrs Station) Storrs
 DELAWARE -- Newark
 FLORIDA -- Gainesville
 GEORGIA -- Experiment
 HAWAII -- Honolulu (10)
 IDAHO -- Moscow
 ILLINOIS -- Urbana
 INDIANA -- LaFayette
 IOWA -- Ames
 KANSAS -- Manhattan
 KENTUCKY -- Lexington (29)
 LOUISIANA -- University Station
 Baton Rouge (3)
 MAINE -- Orono
 MARYLAND -- College Park
 MASSACHUSETTS -- Amherst
 MICHIGAN -- East Lansing
 MINNESOTA -- University Farm
 St. Paul (1)
 MISSISSIPPI -- State College
 MISSOURI -- Columbia

MONTANA -- Bozeman
 NEBRASKA -- Lincoln (1)
 NEVADA -- Reno
 NEW HAMPSHIRE -- Durham
 NEW JERSEY -- New Brunswick
 NEW MEXICO -- State College
 NEW YORK --
 (State Station) Geneva
 (Cornell Station) Ithaca
 NORTH CAROLINA -- State College Sta.
 Raleigh
 NORTH DAKOTA -- State College Station
 Fargo
 OHIO -- Wooster
 OKLAHOMA -- Stillwater
 OREGON -- Corvallis
 PENNSYLVANIA -- State College
 PUERTO RICO -- Rio Piedras
 RHODE ISLAND -- Kingston
 SOUTH CAROLINA -- Clemson
 SOUTH DAKOTA -- Brookings
 TENNESSEE -- Knoxville (16)
 TEXAS -- College Station
 UTAH -- Logan
 VERMONT -- Burlington
 VIRGINIA -- Blacksburg
 WASHINGTON -- Pullman
 WEST VIRGINIA -- Morgantown
 WISCONSIN -- Madison (6)
 WYOMING -- Laramie

Progress reports in Alabama Sta. 56th and 57th Ann. Rpt. for Jan. 1, 1945 to Dec. 31, 1946, p. 17, 19. 1946.

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Relative biological activity of Beta-carotene and vitamin A, C.J. Koehn. Arch. Biochem. 17(2):337-344. 1948.

Beta-carotene from sweet potatoes, W.C. Sherman and C.J. Koehn. Indus. and Eng. Chem. 40(8):1445-1448. 1948.

Mammary carcinoma in female rats fed 2-acetylaminofluorene, R.W. Engel and D.H. Copeland. Science 108(2804):336-337. 1948.

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Three sources of amino acids for the niacin assay, A.R. Kemmerer and F. Shapiro. Analyt. Chem. 19(5):358-359. 1947.

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Commercial fruit and vegetable products, W.V. Cruess. New York: McGraw-Hill Book Company, Inc. 3rd Ed., 1948.

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Levels of carotene and ascorbic acid in Florida-grown foods, R.B. French and O.D. Abbott. Florida Sta. Bul. 444, 21p. 1948.

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Frozen figs are delicious, J.G. Woodroof and E. Shelor. Georgia Sta. Press Bul. 590, 1p. 1947.

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Vitamin values of foods in Hawaii, C.D. Miller, L. Louis, K. Yanazawa. Hawaii Sta. Tech. Bul. 6, 56p. 1947.

Food and food habits in the Hawaiian Islands, C.D. Miller. Jour. Amer. Dietet. Assoc. 23(9):766-768. 1947.

False high values for ascorbic acid in guava juice. A note on the use of the colorimetric method with 2, 4 - dinitrophenylhydrazine, E. Hartzler. Jour. Nutr. 34(4):419-424. 1948.

The vitamin A content of human blood plasma as an index of carotene utilization, E. Hartzler. Jour. Nutr. 36(3):381-390. 1948.

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Progress reports in Idaho Sta. Bul. 269, 54th Ann. Rpt. for year ending June 30, p. 34. 1947.

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Rapid digestion method for determination of calcium, O.E. Stanberg and D.W. Bolin. Analyt. Chem. 19(9):695-696. 1947.

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What farm families spend for housing, R.C. Freeman. Illinois Sta. Bul. 526, 13p. 1948.

Some Illinois clothing consumption patterns, C. Fitzsimmons and N.L. Perkins. Jour. Home Econ. 39(9):495-497. 1947.

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Effect of certain home practices on reduced ascorbic acid content of peas, rhubarb, snap beans, soybeans and spinach, F.O. VanDuyne, J.T. Chase, J.R. Fanska, and J.I. Simpson. Food Res. 12(6):439-448. 1947.

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Where did the money go last year? D. Simmons. Iowa Farm Sci. 3(1):13-14. 1948.

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Air, water vapor and carbon dioxide as leavening gases in cakes made with different types of fats, M.P. Hood and B. Lowe. Cereal Chem. 25(4):244-254. 1948.

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